

## **IN THE CLAIMS**

1. (original): Food product comprising a fat continuous emulsion wherein the emulsion comprises a material comprising one or more organic compounds, said material being obtainable as an extract from pine needles, wherein the material contains compounds of the isocupressic acid family in an amount of less than 0.01 wt %, preferably less than 0.005 wt %, most preferably less than 0.003 wt %.
2. (original): Food product as claimed in Claim 1, wherein the extract is an aqueous extract.
3. (original): Food product according to Claim 1 or Claim 2, wherein the material comprises at least 2 components A and B, wherein A is selected from the group consisting of phytosterols, polyphenols, bioflavonoids, tannins, organic acids and their complexes, and minerals and B is selected from the group consisting of amine acids, peptides, proteins, quercetin, terpenoids, flavonol glycosides, biflavones, proanthocyanidins, polyprenols, lignans and minerals.
4. (original): Food product according to Claim 1 or Claim 2, which comprises at least one compound A selected from the group consisting of phytosterols, polyphenols, bioflavonoids, tannins, organic acids and their complexes, and minerals, and at least one compound B selected from the group consisting of amino acids, peptides, proteins, quercetin, terpenoids, flavonol glycosides, biflavones, proanthocyanidins, polyprenols, lignans and minerals.
5. (currently amended): Food product according to ~~Claim 3~~ or Claim 4, wherein A is present in the material in an amount of from 5 to 60 wt %, preferably 10 to 50 wt %, most preferably 15 to 40 wt % and B is present in the material in an amount of from 1 to 15 wt %, preferably 2 to 12 wt %, most preferably 3 to 10 wt %, all percentages being based on total weight of the material.

6. (currently amended): Food product as claimed in ~~any one of Claims 1 to 5~~ Claim 5, wherein the fat continuous emulsion has a fat content of from 0.5 to 99.5 wt %, preferably 20 to 85 wt %, most preferably 30 to 80 wt %.
7. (currently amended): Food product according to ~~any one of Claims 1 to 6~~ Claim 1, which is margarine, a low fat spread, a bakery spread or a cooking spread.
8. (currently amended): Food product according to ~~any one of Claims 1 to 7~~ Claim 1, wherein the fat phase displays a solid fat content (measured by NMR on a non-stabilised fat) at 5°C (=N5) of > 10, preferably > 20, and a solid fat content at 35°C (=N35) of < 20, preferably < 10, most preferably < 5.
9. (currently amended): Food product according to ~~any one of Claims 1 to 8~~ Claim 1, comprising fat and water and having a fat content of from 0.5 to 99.5 wt %, wherein the fat phase comprises at least two components (D) and (E), (D) having an N20>20 and (E) having a content of mono- and di-unsaturated fatty acid residues of at least 25 wt %.
10. (original): Food product according to Claim 9, wherein component (D) is selected from the group consisting of palm fractions, interesterified hardened palm oil and hardened palm kernel oil and fractions thereof, interesterified mixtures of liquid oils and hardened liquid oils, interesterified fractions of palm kernel oil and palm oil, particularly palm kernel stearine and palm oil stearine, and fractions thereof, and fat containing at least 20 wt % of SUS triglycerides.
11. (original): Food product according to Claim 9 or Claim 10, wherein (E) has a content of mono- and di-unsaturated fatty acid residues of from 55 to 95 wt %.
12. (currently amended): Food product according to ~~any one of Claim 9 to 11~~ Claim 9, wherein component (E) is selected from the group consisting of sunflower oil, high oleic sunflower oil, rape seed oil, high oleic rape seed oil, palm oil olein, corn oil, soybean oil, high oleic soybean oil.

13. (currently amended): Food product according to ~~any one of Claims 1 to 12~~ Claim 1, which is essentially free of trans fatty acids.

14. (currently amended): Food product as claimed in ~~any one of Claims 1 to 13~~ Claim 1, wherein the material is present in the product in an amount of from 0.05 wt % to 10 wt %, based on the total weight of the product.

15. (currently amended): Food product as claimed in ~~any one of Claims 1 to 14~~ Claim 1, for use to lower blood pressure in mammals, particularly humans.

16. (currently amended): Food product according to ~~any one of Claims 1 to 14~~ Claim 1, which has one or more of the following properties compared to a corresponding product that does not contain the material: increased hardness, improved texture, increased aeration, improved spreadability, improved oral properties, improved mouthfeel, improved flavour impact, better colour, improved viscosity, increased ease of processing and improved health properties.

17. (currently amended): Food product according to ~~any one of the preceding claims~~ Claim 1 wherein the material comprises shikimic and/or quinic acid.

18. (currently amended): Food product according to ~~any one of the preceding claims~~ Claim 1 wherein the material comprises shikimic acid in an amount of from 10% to 50% by weight of the composition.

19. (currently amended): Food product according to ~~any one of the preceding claims~~ Claim 1 wherein the material comprises quinic acid in an amount of from 5% to 30% by weight of the composition.